

BREAKFAST & BRUNCH

Weekdays until 15:00 • Weekends until 15:30











Meat by H.G.Walter

alter Seafood by Harvest

Eggs by Clarence Court

Bread by Seven Seeded

Milk by Estate Dairy

BREAD BASKET

Selection of artisan rolls and seven seeded sourdough, served with French butter 3.95

VERY BERRY PORRIDGE

With homemade strawberry compote, granola, blueberries 7.50 + peanut butter 2 + swap for oat milk 1.5

HOUSE BAKED GRANOLA

With hung yoghurt, honey & caramelised banana (V) 8.50

ACAI / PITAYA BOWL

With fresh fruit, Alma's signature granola & bee pollen (VE) 9.50 + peanut butter 2

CHORIZO HASH

With poached eggs, Alma potatoes and homemade hollandaise 10 + toast 1.50

BREAKFAST BURRITO

Burford brown eggs, spring onions, avocado salsa,
Mexicana cheese with house smoked crème fraiche 9.25
+ mushrooms 3 + chorizo 4

TURKISH EGGS

Poached Burford brown eggs, labneh & hot chili butter with rosemary focaccia (V) 9.25

WILD MUSHROOM FOLDED EGGS

Black truffle oil, goats curd, grated parmesan, with rosemary focaccia (V) 9.75

AVO ON TOAST WITH FETA

Smashed avocado on a sourdough, with sesame seeds, radish and feta (V) 9.50 + poached egg 2

EGGS BENEDICT / ROYALE

Poached eggs, ham / cold smoked salmon on a toasted muffin with homemade hollandaise 9.50 / 10.50

CRAB EGGS BENEDICT

White crab meat, poached eggs on a toasted muffin with homemade hollandaise 13.50

THE FULL ONE

Cumberland sausages, Portobello mushroom, grilled tomato, pancetta, with Alma potatoes, Boston beans & eggs of your choice on a sourdough 12

THE VEGGIE FULL ONE

Halloumi, guacamole, grilled tomato with Alma potatoes, Boston beans, poached eggs on a sourdough 11

AMERICAN STYLE PANCAKES

With date butter, maple syrup, banana (V) 10 + pancetta 4

BURFORD BROWN EGGS

On toasted sourdough with butter (poached / folded / boiled / fried) 5.75



French fries 4

Smokey Boston beans 3.50

Grilled halloumi 3.50

Hass avocado 2.50

Egg 2

Chorizo 4

Cumberland sausage 4

Pancetta 4

Smoked salmon 4.50

Grilled mushrooms 3



LUNCH BOXES

Weekdays until 15:00 • Weekends until 15:30











Meat by H.G.Walter

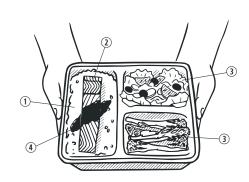
Seafood by Harvest

Eggs by Clarence Court

Bread by Seven Seeded

CHOOSE YOUR:

- 1 Base
- ② Main
- ③ x2 Salads
- 4 Sauce



BASE



Buckwheat with wild rice Wild red rice and herbs oil

MAIN



Miso glazed salmon 12.50 Charred flank steak 12.50 Rose harissa marinated chicken 11.50 Smoked chilli tiger praws 12.50

SALAD



Avocado salad
Broccoli with garlic and chilli
Seasonal greens
Crunchy Asian slaw
Courgettes and halloumi
Roasted sweet potato & fennel
Za'atar butternut, squash, kale & feta

SAUCE



Homemade chimichurri Romesco red pepper Tahini & lemon No sauce

CHOOSE



LUNCH

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Seafood by Harvest

Eggs by Clarence Court

Bread by Seven Seeded

Milk by Estate Dairy



Every main course comes with a portion of any of our freshly made salads. You can choose a second salad for an additional 4.50

Our selection changes daily, please have a look at the counter for today's selection.

MEDITERRANEAN CHICKEN SKEWERS

Marinated chicken skewers in honey and mustard dressing with roasted courgettes and peppers 9.50

CLASSIC BEEF LASAGNA

With tender minced beef ragu and bechamel sauce 10.50

CHIMICHURRI BAVETTE 10.50

CHICKEN AND MUSHROOM PIE

With mushroom and leeks, topped with bechamel sauce 10.50

MISO GLAZED SALMON FILLET 12.50

TIGER PRAWNS

With Sicilian cherry tomatoes, onions and parsley 12.50



All our salads are made from scratch every day with seasonal and locally sourced produce, their ingredients may vary slightly.

Please see our deli counter for today's selection or ask your server for today's specials.

1 SALAD	2 SALADS	3 SALADS
5	9	12.50

ASIAN SLAW

Shredded carrots, red and white cabbage, coriander, sesame seeds

AVOCADO SALAD

With Sicilian cherry tomatoes, spring onions, herbs

CHARGRILLED BROCCOLI SALAD

With garlic and fresh chili

HALLOUMI & COURGETTES

Grilled halloumi, courgette, sicilian cherry tomato, basil, lemon

ROASTED SWEET POTATO

Roasted sweet potato and fennel seasoned with olive oil, fresh thyme, almonds

ZA'ATAR BUTTERNUT SQUASH & KALE

With feta, chickpeas, za'atar



COFFEE & MORE

COFFEE



Espresso 2.50

Macchiato 2.70

Americano 3

Flat White / Cortado 3.10

Cappuccino 3.20

Latte 3.20

Hot Chocolate 3.20

Mocha 3.50

Chai 3.40

+ hazelnut / vanilla / caramel syrup 50p + almond / coconut / oat / soya milk 50p + decaf coffee 50p

JUICES



5.75

MYKONOS LOVE

Strawberries, banana, apple

BAKU BREEZE

Apple, mint, ginger

CITY OF ANGELS

Passion fruit, apple, ginger

GOLD RUSH

Turmeric, pineapple, carrot, black pepper

GREEN VALEY

Spinach, apple, celery

BODY WARMER

Ginger, lemon, carrot, apple

MARRAKECH DREAM

Mint, pineapple, apple

SOLO

Apple / carrot / orange 4.95

SMOOTHIES



DATE ME

Dates, banana, cinnamon, almond milk

BRAIN POWER

Organic cacao nibs, banana, peanut butter, dates, almond milk

MANGO MADNESS

Mango, banana, apple

ROYAL BERRY

Blackberry, raspberry, apple, strawberry

TEAS



3.20

Breakfast Blend / Peppermint Fresh Ginger / Earl Grey Blue Flower Spiced Citrus / Green Sencha Fresh Mint / Jasmine / Chamomile

RED VELVET LATTE

Ground beetroot, organic cocoa, zesty ginger, ground cinnamon

GOLDEN MILK

Organic turmeric, cinnamon, zesty ginger, black pepper

матсна

Ceremonial grade matcha, green tea, wheatgrass

SHOTS



2.50

Ginger, apple
Turmeric, lemon, apple, black pepper

OTHER



Water (still / sparkling) 2
Beer (Estrella) 4.50
Coca Cola / Diet Cola 2.50

CAKES



4.95

Burnt basque cheescake Red velvet cake Carrot cake